



Chassagne-Montrachet 2018

Winemaker Notes

A stunning white wine, full of richness and elegance

Vineyard

The white wines of Chassagne Montrachet are the most robust of the Côte des Blancs, becoming less delicate and more straight forward as one progresses southward from the Grand Cru vineyards at the Puligny border. Chardonnay is the only grape variety used for the white wines. Maison Louis Jadot vinifies the production of growers in this commune with whom they hold purchase agreements based on the quality of the fruit each year.

Winemaking

Grapes are harvested by hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Aging usually lasts 15 months on fine lies before bottling.

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

1.2 g/l

pH

3.25

Total Acidity

5.86 g/l

Drinking Window

2023 - 2038

Tasting Guide



Tasting note printed

23/11/2024